

Fig. 1

Select Location:

Kitchen

Buffet

Food Cart

Select

Admin

Fig. 2 a

Location: Kitchen

Select User:

Warren Mitchell

Jeff Malcolm

Katich James

Bradley Heather

Figoura Jose

Hatchell Rimee

Select

Back

Fig. 2 b

Location: Kitchen

User: Heather Bradley

Enter User Password:

←

7

8

9

4

5

6

1

2

3

0

Done

Back

Fig. 2 c

Kitchen1:03:51 pm

Operator: Malcolm Mitchell

✓

Hot Hold

Receive

☹

Cooking

Cooling

☹

Cold Hold

Reheat

Report

Logout

Fig. 2 d

Select Location:

Kitchen

Buffet

Food Cart

Select

Admin

Fig. 2 e

Location Administration

Kitchen

Buffet

Food Cart

Done

Delete

Edit

New

Fig. 2 f

Location Administration

Enter Location Name:

Receiving Dock

*** NOTE ***

This location will not be available until after the next hotsync.

Save

Cancel

Fig. 2 g

Kitchen1:03:51 pm

Operator: Malcolm Mitchell

✓

Checklist

🔥

Hot Hold

📦

Receive

🍳

Cooking

🧊

Cooling

🧊

Cold Hold

🔥

Reheat

📄

Report

Logout

Fig. 2 h

Checklist

🔔

Checklist

• Daily Sanitation a.m.

Daily Sanitation p.m.

Select

Back

Fig. 2 i

Checklist(Policy)

Daily Sanitation a.m.

Are personal grooming habits good?

Yes

No

Enter

Not Observed

Notes

List

Fig. 2 j

Grooming Habits

Policy

The type and style of clothing and hairdo are individual; however, they must meet established guidelines so that they will not cause disruption, distraction, or be unsafe. Clothing that detracts from the environment will not be allowed.

Back

Fig. 2 k

Checklist

Daily Sanitation a.m.

Is there any eating, drinking, chewing, or smoking in food prep, storage, or warewashing areas?

Often

Sometimes

Rarely

Never

Enter

Not Observed

Notes

List

Fig. 2 l

Eating, drinking, chewing

No eating, drinking, chewing, or smoking in food prep, storage or

Instructed employees
Contacted manager
No action taken

Notes:

DoneCancelList

Fig. 2 m

Eating, drinking, chewing

Notes

Gum chewing often occurs in the food prep areas.

Back

Fig. 2 n

Checklist

Daily Sanitation a.m.

Enter the name of the driver making this delivery

EnterNot ObservedNotesList

Fig. 2 o

Cooling

Checklist

SelectNew CheckBack

Fig. 2 p

Cooling

Select an item:

Poultry
Ground Beef
Fish
Pork

SelectBack

Fig. 2 q

Cooling

Cooling - Poultry

Step: 1 of 3

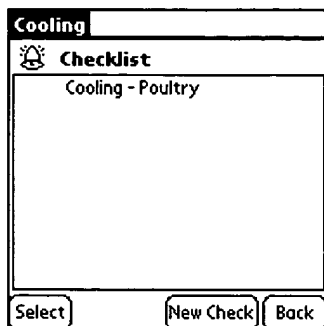
Elapsed Time: 0 minutes

+152.0°F

Limit(s): Must be > 140

EnterNot ObservedNotes

Fig. 2 r



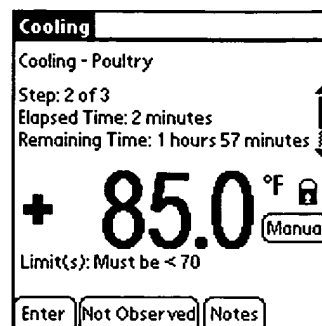
Cooling

Checklist

Cooling - Poultry

Select New Check Back

Fig. 2 s



Cooling

Cooling - Poultry

Step: 2 of 3

Elapsed Time: 2 minutes

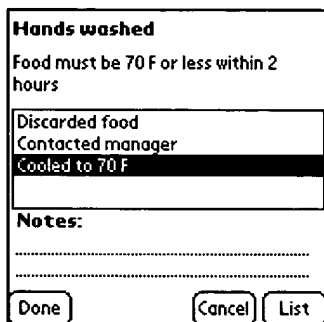
Remaining Time: 1 hours 57 minutes

+ 85.0 °F Manual

Limit(s): Must be < 70

Enter Not Observed Notes

Fig. 2 t



Hands washed

Food must be 70 F or less within 2 hours

Discarded food

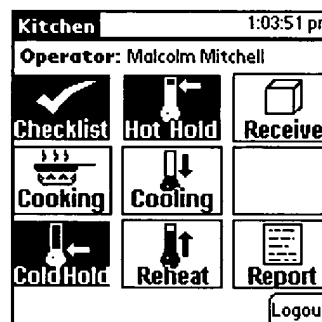
Contacted manager

Cooled to 70 F

Notes:

Done Cancel List

Fig. 2 u



Kitchen 1:03:51 pm

Operator: Malcolm Mitchell

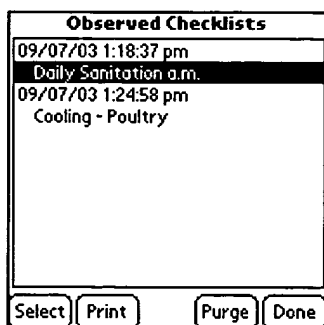
Checklist Hot Hold Receive

Cooking Cooling

Cold Hold Reheat Report

Logout

Fig. 2 v



Observed Checklists

09/07/03 1:18:37 pm

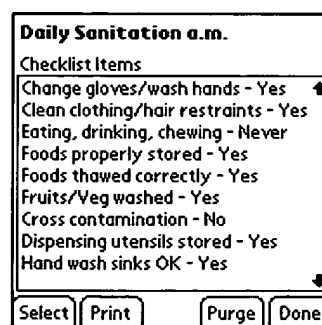
Daily Sanitation a.m.

09/07/03 1:24:58 pm

Cooling - Poultry

Select Print Purge Done

Fig. 2 w



Daily Sanitation a.m.

Checklist Items

Change gloves/wash hands - Yes

Clean clothing/hair restraints - Yes

Eating, drinking, chewing - Never

Foods properly stored - Yes

Foods thawed correctly - Yes

Fruits/Veg washed - Yes

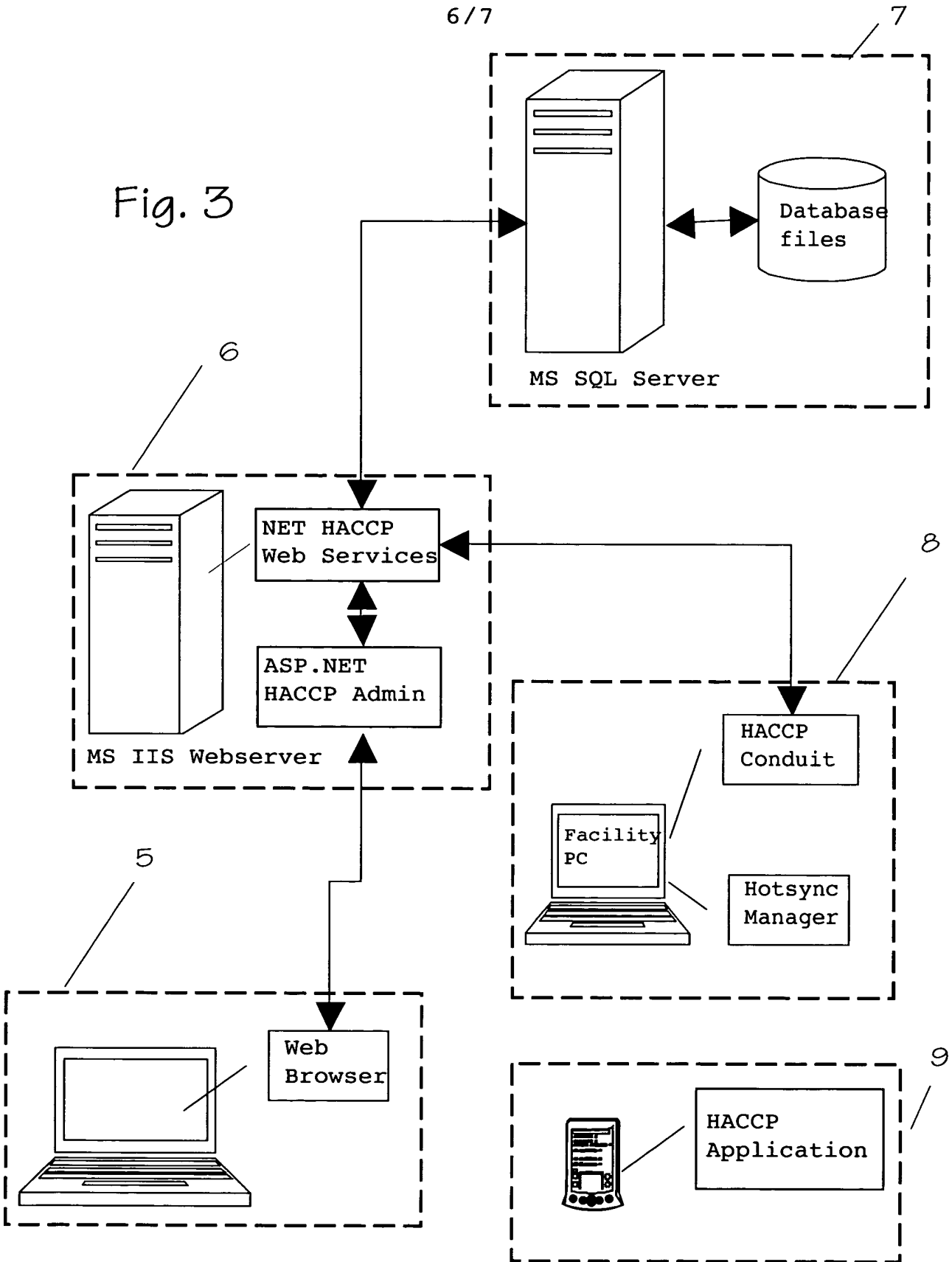
Cross contamination - No

Dispensing utensils stored - Yes

Hand wash sinks OK - Yes

Select Print Purge Done

Fig. 2 x



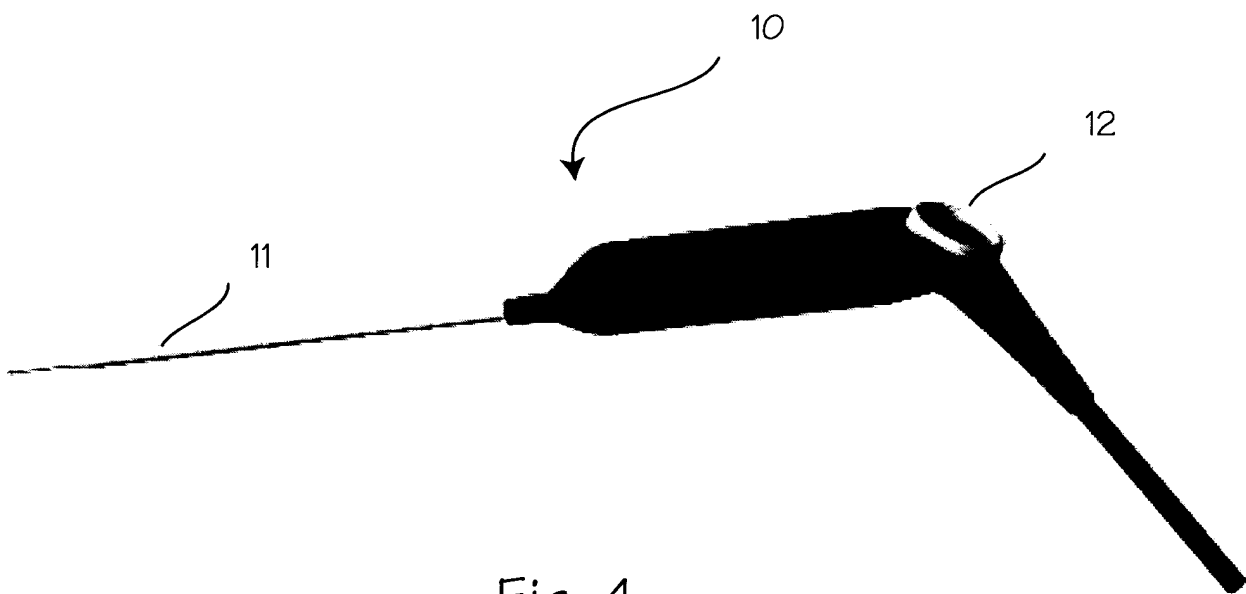


Fig. 4